

DOMUS AUREA 2010

Chile's Legendary Cabernet Sauvignon

VARIETALS

Cabernet Sauvignon: 85%

Merlot: 2%

Cabernet Franc: 9%

Petit Verdot: 4%

HARVEST

Season characterized by drops in temperature in comparison to the condition of the previous year. The occurrence of some spring freezes compounded by a cooler summer produces a delay in ripening with a slow phenolic ripening: wines especially apt for storage. Vinification was traditional, as with all Domus vintages, with a slow and long extraction. After 32 days macerating, wines were racked to their own barrels, according to each lot's personality in order to keep the tipicity of the Domus sense of place.

For the 2010 vintage Domus aged 20 months in barrels, 80% in new, with varying degrees of medium toast. Wood mainly comes from center, Tronçais and Nievre.

Soft fining with egg whites and very light filtration finish the process.

TOTAL PRODUCTION

26.587 750ml bottles

261 1.5 liter bottles

ANALYSIS

Alcohol: 14.7%

pH: 3.63

Total acidity: 5.08 g/l

Residual sugar: 3.6 g/l

TASTING NOTES

The 2010 shows an impressive deep and intense garnet, announcing an almost yet harmonious nose of blackcurrants and blackberries. Slowly, the classical eucalyptus notes mixed with cigars, cedar and a subtle spicy vanilla: Complex and classy! Then rise another layer made of blueberries, graphite and stony notes, dried thyme and a touch of smoke.

The mouth is still tightly packed in its deep structure. What will be a great texture is wrapped in a scabbard of fine and vibrant tannins already perfectly placed and polished: almost smooth but agile in the same time. The finish gets even more strength of structure and ask for more time to release its personality but the balsamic tones are here, with berries and tobacco hints.

AGING POTENTIAL

Drink 2014-2026